



MORBIER

Originally made by Comte producers, Morbier is pleasantly mellow and has a line of ash running through it.

PLU: 569

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Franche Comte	Rennet:	Traditional
Approx weight:	7 Kg	Style:	Hard
Accreditation:	PDO	Flavour:	Mellow and creamy
Rec. Drink:	Pommard	Rind:	Natural
		Own Milk:	No

Commentary

Morbier takes its name from the origin and centre of its production, the village of Morbier in the department of Jura in the Franche-Comté province. It is first recorded as existing as a cheese in a letter dated 1795 from the Mayor of Morbier, and came about as a use for curd left-overs which the producers of the cheese Comté used to reserve for their own consumption. Today, much of the production of Morbier - over 3000 tons a year, comes from modern dairies outside the Jura area, particularly Champagne, but is still matured in the district of origin, in the Franche-Comté cellars.

The production of the cheese was therefore very much linked to the production of the cheese Comté. Once Comté was made and the cloths were filled, any left over milk was left in the vat overnight, ready to be topped up with the fresh milk produced the next morning. To stop the leftover milk from being contaminated by insects, ash was taken from beneath the cauldron in which the milk had been heated, and a thin layer spread over the curds. The next morning, curds from the fresh milk were added to the vat, meaning that cheeses were produced with a characteristic thin blue-black line running through the centre.

Nowadays, the line is replicated for aesthetic purposes only, after an initial pre-pressing. The cheese is cut in half lengthways and a thin layer of charcoal dust is spread manually over the curds. The two halves are then rejoined and pressed for a further day, during which time the cheese is warmed to harden the rind. It is then matured for two to three months in cool and humid cellars where it is washed regularly with brine and turned.

A ripe Morbier cheese should feel firm with only a light bit of give. The smell is lactic and the flavour mellow, although full. This, coupled with its light cream coloured interior and attractive thin blue layer, mean that Morbier is often used as a breakfast cheese.

Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of France

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1584kJ
	(kcal)	382kcal
Fat		32g
of which	saturates	21g
Carbohydrates		<0.5g
of which	sugars	0.0g
Protein		24g
Salt		1.33g